

DAY

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TIVOLI ROAD SOURDOUGH TOAST
OR FRUIT TOAST, BUTTER,
SEASONAL PRESERVES
\$8.50

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BUFFALO YOGHURT CHIA
MUDDLED STRAWBERRIES, MINT,
DRIED KIWI FRUIT, PISTACHIO
\$17.00

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QUINOA AND SEED BIRCHER
FRESH AND DRIED APPLE,
HOUSE MADE ALMOND YOGHURT,
ROSELLA HIBISCUS
\$16.50

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SEMOLINA PORRIDGE
PRESERVED SUMMER CHERRY,
REDUCED UMESHU, SHISO,
DRIED PLUM, SESAME
\$16.50

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SEASONAL AVOCADO
CITRUS SALT, SOURDOUGH
\$14.50

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BERKSHIRE BACON SANDWICH
GRIBICHE, BROWN SAUCE
\$14.50

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ROASTED AND PICKLED
SEASONAL MUSHROOMS
SOFT POLENTA, HAZELNUT AND
SOURDOUGH CRUMBLE, THYME
\$19.50

MINCED LAMB FRY UP
EGGPLANT, FRIED EGGS,
POMEGRANATE,
SMOKED YOGHURT, DUKKAH
\$20.00

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SPICED CAULIFLOWER
SCRAMBLED EGGS,
CURRY LEAF, ROASTED CHILLI,
HOUSEMADE FLAT BREAD
\$19.50

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STEAMED MARKET FISH
JAPANESE BROTH, WAKAME, RADISH,
BLACKBEAN AND SESAME
\$26.00

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RICOTTA HOTCAKE
MAPLE SYRUP, SEEDS AND GRAINS,
CREAM, SEASONAL FRUIT AND
FLOWERS
\$21.00

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BENEDICT EGGS
DRY-CURED HAM, BÉARNAISE,
SOURDOUGH, VINEGAR POWDER
\$21.00

SLOW COOKED BEANS
GREEN SAUCE OF ROCKET AND
SPINACH, POACHED EGGS, FETA,
FRIED CROUTON, PINE NUT CRUMB
\$19.00

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KALE SALAD
CAULIFLOWER, MISO,
ALMOND HUMMUS, AVOCADO,
POACHED EGG, SALTED SEEDS
\$18.50

ADD CURED KINGFISH
\$7.00

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HEIRLOOM GRAINS AND PULSES
ROASTED CARROT, CARROT TOPS,
MUSTARD
\$17.50

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WAGYU SHORT RIB ROLL
SESAME, DAIKON, CHILLI,
CRISP VEGETABLES
\$19.00

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LAMB SAUSAGE ROLL
CUCUMBER PICKLE, GARLIC,
ANCHOVY
\$20.00

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EGGS ON TOAST
POACHED, FRIED OR SCRAMBLED
\$11.00

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EXTRAS

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EXTRA EGG, TOAST - \$3.00
BERKSHIRE BACON - \$6.00
ROASTED MUSHROOMS - \$4.50
BEARNAISE - \$4.50
SEASONAL AVOCADO - \$5.00
SPANISH JAMON - \$6.50
CURED KINGFISH - \$7.00

SMALL PLATES

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BRUSSEL SPROUTS
CHARRED AND SALTED
\$11.00

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PICKLED MELON
SEED CRACKER, CURD
\$10.00

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SALT GRASS LAMB RIBS
GREEN SAUCE AND OLIVE
\$15.00

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CHARCUTERIE SELECTION
PICKLED VEGETABLES
\$23.50

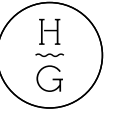
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CURED KINGFISH
SEAWEED, PONZU AND SESAME
\$21.00

GROWERS AND PRODUCERS

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SQUARE ONE COFFEE ROASTERS
TIVOLI ROAD BAKERY
SCICLUNAS REAL FOOD MERCHANTS
FLINDERS ISLAND MEAT
VIC'S MEATS
PETITE INGREDIENT
SUNGOLD MILK
SPRINGHILL FARM
CLAMMS SEAFOOD
BUNDARRA BERKSHIRES
CALENDAR CHEESE
SAVOUR AND GRACE
VILLA VERDE FREE RANGE EGGS
SIMON JOHNSON



NIGHT

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BRUSSEL SPROUTS
CHARRED AND SALTED
\$11.00

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PICKLED MELON
SEED CRACKER, CURD
\$10.00

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SMALL PEPPERS
SPICED RICE, YOGHURT, ALMONDS
\$11.00

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SALT GRASS LAMB RIBS
GREEN SAUCE AND OLIVE
\$15.00

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RICOTTA GNOCCHI
SAUCE ROMESCO, ALMOND
\$14.00

BABY CALAMARI LA' PLANCHA
WHIPPED GOATS CURD, INK.
\$19.00

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CHARCUTERIE SELECTION
PICKLED VEGETABLE
\$23.50

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CURED KINGFISH
SEAWEED, PONZU AND SESAME
\$21.00

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BEEF TARTARE
ANCHOVY EMULSION, CONDIMENTS
\$21.00

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ROASTED WILD MUSHROOM
SOFT POLENTA, PECORINO, HAZELNUT,
THYME
\$19.50

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HEIRLOOM GRAINS AND PULSES
ROASTED CARROT, CARROT TOPS,
MUSTARD
\$17.50

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CHARRED BABY CABBAGE
ROASTED LEAVES, BUTTER EMULSION
\$12.00

CREAMED POTATO
BOTTAGA, PICKLED CAPERS, PARSLEY
\$12.00

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STEAMED MARKET FISH
JAPANESE BROTH, WAKAME AND
BLACK BEAN
\$26.00

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CORN FED SASKIA BEER 1/2 CHICKEN
MANJIMUP TRUFFLE, JUS GRAS,
SALTED LEMON
\$32.00

DESSERTS

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WHOLE BOILED MANDARIN
CHEESECAKE, COCO NIBS
\$16.00

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HOUSE PRESERVED FRUIT CRUMBLE,
ANGLAISE, SEASONAL ICE CREAM
\$15.00

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RICOTTA HOTCAKE FOR ONE
VIOLET ICE CREAM
\$16.00

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SEASONAL CHEESES
HOUSE MADE CONDIMENTS, BREADS
AND LAVOSH
\$21.00

GROWERS AND PRODUCERS

-

SQUARE ONE COFFEE ROASTERS
TIVOLI ROAD BAKERY
SCICLUNAS REAL FOOD MERCHANTS
FLINDERS ISLAND MEAT
VIC'S MEATS
PETITE INGREDIENT
SUNGOLD MILK
SPRINGHILL FARM
CLAMMS SEAFOOD
BUNDARRA BERKSHIRES
CALENDAR CHEESE
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SIMON JOHNSON